



Lyofast MO 030

Technical sheet



Description

Lyofast MO 030 consists of specifically selected strains of *Lactococcus lactis* ssp. *lactis* and *Lactococcus lactis* ssp. *cremoris* to ensure a uniform and controlled production of fresh cheese, soft cheese, semi-hard cheese, and hard cheese.

General information

Please see the general information sheet accessible on www.saccosrl.it about explanatory remarks to the items mentioned. Furthermore, you will find information about specifications, GMO, allergens, package data, storage, shelf life, safety information, Kosher and ISO certificates, and service.

Application

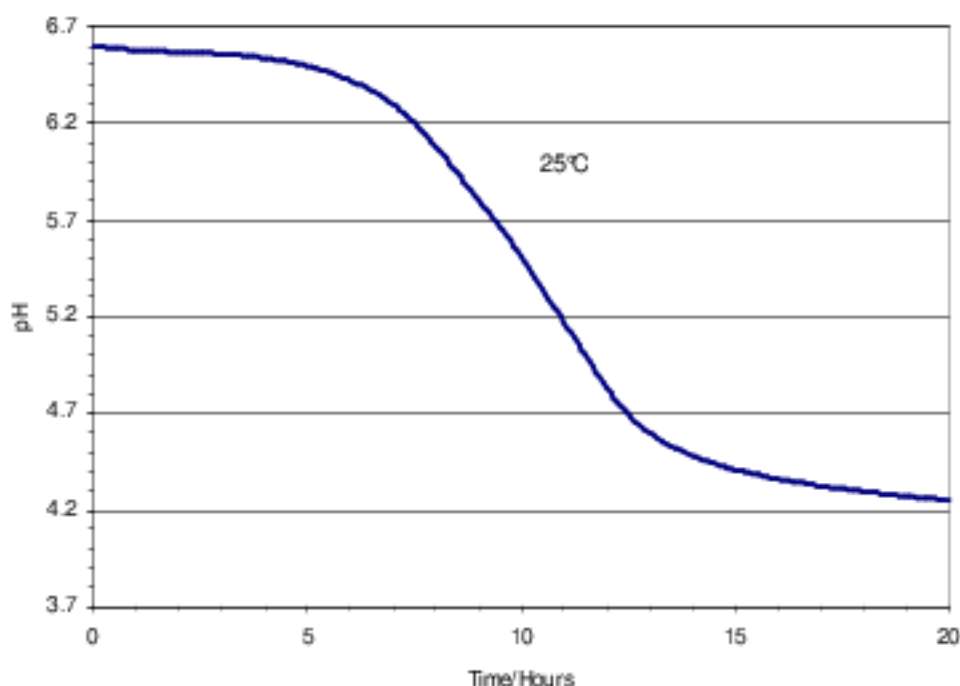
The following may be used as inoculation guidelines:

Product examples	Inoculation level UC/100 l
Fresh cheese	0.5-2
Cottage cheese	1-10
Soft cheese	0.7-2
Semi-hard and hard cheese	1-2.5

Acidification information

Acidification profile

Inoculation level corresponding to 1 UC per 100 litres milk.



Standard activity

Expressed as temperature/time/pH relations: 25°C/15 hours/pH 4.5 $\pm$ 0.1.

**Activity
information**

Item	Information
Culture name	Lyofast MO 030
Optimal temperature for growth	22-34°C
Scalding temperature	Max. 43°C
Acidification capability	pH 4.3
Recommended rotation	MO 031/MO 032
Proteolytic activity (for cheese)	++

**Standard
package size**

Lyofast MO 030 is available in 10 and 50 UC.

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